

Application No. 10/560,540
Amendment Dated 7/29/09
Reply to Office Action of 1/29/09

Amendments to the Specification:

Please add the following section heading beginning at Page 1, line 1, below the title, with the following:

CROSS-REFERENCE

Please replace the paragraph beginning at Page 4, line 1, with the following rewritten paragraph:

Such regulations cover cooking equipment for commercial use, such as pressurized deep fat fryers and other appliances for use in commercial kitchens, restaurants or other business establishments where food is prepared. Each appliance covered in this category has an integral recirculating air system to limit the emission of grease-laden air from the cooking process to the room ambient within the limit of 5 mg/m³ mg/m³. Hood location, structure and placement is of concern and must be dealt with in coordination with popper installation.

Please replace the paragraph beginning at Page 6, line 1, with the following rewritten paragraph:

In a pass-through high capacity popper, there are large open access areas on both sides in and to the bin or storage area where warm popped corn is stored. Effluents issuing from the kettle and the bin must be captured before escaping into the surrounding environment, but with the open pass-through configuration, it is

difficult to meet strict discharge standards such as no more than 5 mg per cubic meter (5 mg/m³ mg/m³) of particulates in the overall effluent discharged from the operation.

Please add the following section heading beginning at Page 7, line 8, with the following:

Summary of the Invention

Please replace the paragraph beginning at Page 7, line 8, with the following rewritten paragraph:

To these ends, the invention contemplates an improved large capacity popcorn popper preferably of open or pass-through configuration and having a self contained vapor and particulate filtering apparatus which creates a flow of vapor popping and storage effluent into and through a series of traps and filters and emits an effluent cleaned of oil and particulates in a degree sufficient to meet applicable emission codes, i.e. within maximum of 5 milligrams of particulate solids produced per cubic meter (5 mg/m³ mg/m³) of flow for eight hours of a production cooking cycle. The processed effluent can be exhausted into the ambient space or environment in which the popper is located, without external ducting or hooding of any sort. And a fire suppression system integral with the popper is operable to suppress fires in the popper, including oil fires in the popping kettle.

Please add the following section heading beginning at Page 9, line 16, with the following:

Brief Description of the Drawings

Please add the following section heading beginning at Page 10, line 13, with the following:

Detailed Description of the Invention

Please replace the paragraph beginning at Page 10, line 17, with the following rewritten paragraph:

Popper 10 includes the upper cabinet portion 12 and a lower cabinet portion 22 having a vented door 24 and storage doors 26, 28 behind which components of a fire suppression system can be disposed.

Please replace the paragraph beginning at Page 13, line 7, with the following rewritten paragraph:

For illustration, the filters 48, 50 and baffle 32 are shown removed outside the popper 10 in Fig. 7 or cleaning or replacement. A door 38 in passage 40 provides access to the interior of the passage for replacement of filters 48 and [[50..]] 50.

Please replace the paragraph beginning at Page 13, line 10, with the following rewritten paragraph:

A fire suppression system 56 (Fig.5) (Fig. 5) is comprised of a fire suppression agent tank 58, a propellant (such as CO₂), tank 60, both disposed in a storage area behind doors 26, 28, as shown in Fig. 2, and a plurality of suppression agent delivery conduits 62 terminating in agent dispensing nozzles 64 disposed in appropriate positions to deliver suppression agent to a fire occurring in varied locations of popper 10. Such an array of conduits and nozzles is illustrated in Fig. 5, while a variety of nozzles 64, [[65A]] 64A are shown in Fig.2. Fig. 2.

Please replace the paragraph beginning at Page 15, line 5, with the following rewritten paragraph:

Also, wing panels 54 (Fig.—1) (Fig. 1) can be used to help define flow around kettle 14 toward baffle/trap 32.

Please replace the paragraph beginning at Page 18, line 5, with the following rewritten paragraph:

If it is necessary to put out a fire in the kettle, an appropriate fire suppressant agent is emitted from a nozzle such as at 64A (Fig. 2) onto the kettle lids 81, 82 and particularly onto baffles 85, 86. This agent is introduced into the kettle over baffle edges 87, 88 and through ends 89, 90 at each end of each respective baffle 85,

Application No. 10/560,540
Amendment Dated 7/29/09
Reply to Office Action of 1/29/09

86 in each lid 81, 82. The wide arrow sin arrows in Fig. 9 demonstrate this flow. Fire in the kettle is thus effectively handled.